

Enchilada Sauce

Recipe for double batch

- 90 ml olive oil
- 45 g all-purpose flour
- 2 T ground chili powder (to taste)
- 2 tsp ground cumin
- 1 tsp garlic powder
- ½ tsp dried oregano
- ½ tsp salt, to taste
- Pinch of cinnamon
- 4 T tomato paste
- 960 ml vegetable broth
- 2 tsp apple cider vinegar
- Freshly ground black pepper, to taste
- 2 tsp Mexican chocolate (*See below)



1. Measure the dry ingredients (**flour, chili powder, cumin, garlic powder, oregano, salt, cinnamon, Mexican chocolate**) into a small bowl.
2. In a medium-sized pot over **medium heat**, warm the **oil** until it's hot enough.
(A light sprinkle of the flour/spice mixture sizzles on contact. This might take a couple of minutes, so be patient and don't step away from the stove!)
3. Once it's ready, pour in the **flour** and **spice mixture**. While whisking constantly, cook until fragrant and slightly deepened in color, **about 1 minute**.
4. Whisk the **tomato paste** into the mixture, then slowly pour in the **broth** while whisking constantly to remove any lumps.
5. Raise heat to **medium-high** and bring the mixture to a simmer, then reduce heat as necessary to maintain a gentle simmer. Cook, whisking often, for **about 5 to 7 minutes**, until the sauce has thickened a bit and a spoon encounters some resistance as you stir it.
(The sauce will thicken more as it cools.)
6. Remove from heat, then whisk in the **vinegar** and season to taste with a generous amount of freshly ground black **pepper**. Add more **salt**, if necessary

Extra enchilada sauce will keep well in the refrigerator for up to 5 days. Or, freeze it for up to 3 months.

**1 tsp unsweetened cocoa powder and 1 tsp turbinado (or light brown) sugar*